

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations		Date 5/11/19	
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration 5/17/2019	
Establishment Sheetz #502		Location 331 W. Central Ave.		Phone	
License / Permit #	Contact/Permit Holder	Purpose of Inspection Routine <input checked="" type="radio"/> Follow-up <input type="radio"/>	Est Type FS <input type="radio"/> RS <input checked="" type="radio"/>	Risk Category High <input checked="" type="radio"/> Medium <input type="radio"/> Low <input type="radio"/>	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R. IN = in compliance, OUT = not in compliance, N/O = not observed, N/A = not applicable. COS = corrected on-site during inspection, R = repeat violation.

Compliance Status		COS	R	Compliance Status		COS	R
Demonstration of Knowledge							
1	IN	OUT	Certification by accredited program, compliance with Code, or correct responses				
Employee Health							
2	IN	OUT	Management awareness; policy present				
3	IN	OUT	Proper use of reporting, restriction & exclusion				
Good Hygienic Practices							
4	IN	OUT	N/O	Proper eating, tasting, drinking, or tobacco use			
5	IN	OUT	N/O	No discharge from eyes, nose, and mouth			
Potentially Hazardous Food Time/Temperature							
16	IN	OUT	N/A	N/O	Proper cooking time & temperatures		
17	IN	OUT	N/A	N/O	Proper reheating proc for hot holding		
18	IN	OUT	N/A	N/O	Proper cooling time & temperatures		
19	IN	OUT	N/A	N/O	Proper hot holding temperatures		
20	IN	OUT	N/A		Proper cold holding temperatures		
21	IN	OUT	N/A	N/O	Proper date marking & disposition		
22	IN	OUT	N/A	N/O	Time as public health control; proc & rec		
Consumer Advisory							
6	IN	OUT	N/O	Hands clean & properly washed			
7	IN	OUT	N/A	N/O	No bare hand contact with RTE foods or approved alternate method properly followed		
8	IN	OUT			Adequate handwashing facilities supplied & accessible		
Highly Susceptible Populations							
23	IN	OUT	N/A		Consumer advisory provided for raw or undercooked foods		
24	IN	OUT	N/A		Pasteurized foods used; prohibited foods not offered		
Approved Sources							
9	IN	OUT			Food obtained from approved source		
10	IN	OUT	N/A	N/O	Food received at proper temperature		
11	IN	OUT			Food in good condition, safe & unadulterated		
12	IN	OUT	N/A	N/O	Required records available: shelf stock tags, parasite destruction		
Chemical							
25	IN	OUT	N/A		Food additives: approved & properly used		
26	IN	OUT	N/A		Toxic substances properly identified, stored & used		
Conformance with Approved Procedures							
27	IN	OUT	N/A		Compliance with variance, specialized process, & HACCP plan		
Protection from contamination							
13	IN	OUT	N/A		Food separated & protected		
14	IN	OUT	N/A		Food-contact surfaces: cleaned & sanitized		
15	IN	OUT			Proper disposition of returned, previously served, reconditioned & unsafe food		

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Mark "X" in box if numbered item is not in compliance. Mark "X" in appropriate box for COS and/or R. COS=corrected on-site during inspection, R=repeat violation.

		COS	R			COS	R
Safe Food and Water							
28		Pasteurized eggs used where required					
29		Water & ice from approved source					
30		Variance obtained for specialized processing methods					
Food Temperature Control							
31		Proper cooling methods used; adequate equipment for temperature control					
32		Plant food properly cooled for hot holding					
33		Approved thawing methods used					
34		Thermometers provided & accurate					
Proper Use of Utensils							
41		In-use utensils: properly stored					
42		Utensils, equip & linens: properly stored, dried & handled					
43		Single-use & single-service articles: properly stored & used					
44		Gloves used properly					
Utensils, Equipment and Vending							
45		Food & non-food contact surfaces cleanable, properly designed, constructed & used					
46		Warewashing facilities: installed, maintained, used: test strips					
47		Non-food contact surfaces clean					
Physical Facilities							
48		Hot & cold water available; adequate pressure					
49		Plumbing installed; proper backflow devices					
50		Sewage & waste water properly disposed					
51		Toilet facilities: properly constructed, supplied & cleaned					
52		Garbage & refuse properly disposed; facilities maintained					
53		Physical facilities installed, maintained & clean					
54		Adequate ventilator & lighting: designated areas used					

Person in Charge (Signature) _____

Follow-up: YES ☐ NO ☒ (Circle one)

Inspector (Signature) _____

Follow-up Date: _____

APPROVED

NEW

RE-NEW

RE-INSPECT

[illegible]